

Department of Public Health and Social Services Division of Environmental Health **Food Establishment Inspection Report**









Establishment Name: Infusion Coffee & Tea - Drive Thru Permit Holder:

Archway, Inc.

Inspection Date:

3/13/17

Sanitary Permit No.: 160001991

Location: Kiosk Compadres Mall, Harmon Loop Rd., Dededo

2:45

In:

Time Out:

Establishment Type:

Drink Stand

Area Number:

Phone

Number:

Inspection Reason:

Complaint

Regular

Grade:

Rating: 16

No. of Risk Factor/Intervention Violations:

Follow-up:

Risk category:

No. of Repeat Risk Factor/Intervention Violations:

Follow-up Date:

Compliance Status

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

0

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

I	R = Repe		
Compliance Status	cos	R	PTS
Supervision Supervision			
Person in charge present, 1 In demonstrates knowledge, and performs duties	N	N	6
Employee Health			
2 In Management awareness; policy present	N	N	6
3 In Proper use of reporting, restriction, and exclusion	N	N	6
Good Hygienic Practices			
4 In Proper eating, tasting, drinking, betelnut, or tobacco use	N	N	6
5 In No discharge from eyes, nose, and mouth	N	N	6
Preventing Contamination by Hands	3		
6 N/O Hands clean and properly washed	N	N	6
7 In No bare hand contact with ready-to-foods or approved alternate method properly followed		N	6
8 Out Adequate handwashing facilities supplied and accessible	N	N	6
Approved Source			
9 In Food obtained from approved source	e N	N	6
10 N/O Food received at proper temperature	e N	N	6
11 In Food in good condition, safe, and unadulterated	N	N	6
12 N/A Required records available: shellstood tags, parasite destruction	N	N	6
Protection from Contamination	า		
13 In Food separated and protected	N	N	6
14 Out Food contact surfaces: cleaned and sanitized	N	N	6
Proper disposition of returned, previously served, reconditioned, and unsafe food	.``	N	6
G	OOD R	ET/	AIL F

Co	<u>mpliance :</u>	Status	COS	K	<u> </u>
	Potentially Hazardous Food (TCS Food				
16	N/A	Proper cooking time and temperatures	N	N	6
17	7 N/A Proper reheating procedures for hot		N	N	6
18	N/A Proper cooling time and temperatures		N	Ν	6
19	N/A	Proper hot holding temperatures	N	N	6
20	ln	Proper cold holding temperatures	N	N	6
21	ln	Proper date marking and disposition	N	N	6
		Consumer Advisory			
22	N/A	Consumer Advisory provided for raw or undercooked foods	N	N	6
		Highly Susceptible Populations			
23	N/A	Pasteurized foods used; prohibited foods not offered	N	N	6
		Chemical			
24	ln	Food additives: approved and properly used	N	N	6
25	ln	Toxic substances properly identified, stored, used	N	N	6
Conformance with Approved Procedures					
26	N/A	Compliance with variance, specialized process, and HACCP plan	N	N	6
Ris	k Factors	are improper practices or procedures ide	ntified	25	the

Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

RACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit

Compliance Status

COS R DTS Compliance Status

COS D DTS

Person in Charge Fook liao

DEH Inspector (Print and Sign)

Tertiary Inspector: Jerome Garcia

Secondary Inspector:

James Cruz

3/13/2017

3/13/2017

3/13/2017



Inspection Date:

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Establishment Name: Infusion Coffee & Tea - Drive Thru

				_	
Coi	mpliance		cos	R	PTS
		Safe Food and Water			
27	In	Pasteurized eggs used where required	N	N	1
28	In	Water and ice from approved source	N	N	2
29	ln	Variance obtained for specialized processing methods	N	N	1
		Food Temperature Control			
30	ln	Proper cooling methods used; adequate equipment for temperature control	N	N	1
31	ln	Plant food properly cooked for hot holding	N	N	1
32	In	Approved thawing methods used	N	N	1
33	In	Thermometer provided and accurate	N	N	1
		Food Identification			
34	ln	Food properly labeled; original container	N	N	1
	F	Prevention of Food Contamination			
35	ln	Insects, rodents, and animals not present	N	N	2
36	ln	Contamination prevented during food preparation, storage & display	N	N	1
37	ln	Personal cleanliness	N	N	1
38	Out	Wiping cloths: properly used and stored	N	N	1
39	ln	Washing fruits and vegetables	N	N	1

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Coi	mpliance		cos	R	PTS
		Proper Use of Utensils			
40	In	In-use utensils: properly stored	N	Ν	1
41	ln	Utensils, equipment and linens: properly stored, dried, handled	N	N	1
42	ln	Single-use/single-service articles: properly stored, used	N	N	1
43	properly stored, dried, nandled Single-use/single-service articles: properly stored, used In Gloves used properly Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips In Nonfood-contact surfaces clean Physical Facilities Hot & cold water available, adequate pressure Plumbing installed; proper backflow		N	Ν	1
		Utensils, Equipment and Vending			
44	ln	cleanable, properly designed, constructed, and used	N	N	1
45	ln		N	N	1
46	In	Nonfood-contact surfaces clean	N	Ν	1
		Physical Facilities			
47	ln	pressure	N	N	2
48	ln		N	N	2
49	ln	Sewage and wastewater properly disposed	N	N	2
50	ln	Toilet facilities: properly constructed, supplied, & cleaned	N	N	2
51	Out	Garbage/refuse properly disposed; facilities maintained	N	N	2
52	Out	Physical facilities installed, maintained, and clean	N	N	1
53	ln	Adequate ventilation and lighting; designated areas use	N	N	1
		Documents and Placards			
54	ln	Sanitary Permit, Health Certificates	N	N	2

	TEMPERATURE OBSERVATIONS				
	Item/Location	Temperature (oF)	Item/Location	Temperature (oF)	
	Chicken Salad Sandwich/Refrigerator	41.7			
ì					

ITEM NO.

OBSERVATIONS AND CORRECTIVE ACTIONS

CORRECT **BY DATE**

An inspection was conducted based on a complaint (#17-031A) regarding a mop hanging over the third compartment of the three-compartment sink at a drink stand in Dededo. The claim is unsubstantiated, no mop was observed being

Person in Charge Fook liao (Print and Sign)

DEH Inspector (Print and Sign)

Jerome Garcia

Secondary Inspector:

James Cruz

3/13/2017

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Tertiary Inspector:



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Save Inspection Go to Inspection Record Photos







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	stored in the three-compartment sink area. Previous inspection conducted on 7/17/14 (0,A). A regular inspection was conducted. The following violations were observed:	
8	No designated handwash sink provided. A designated handwash sink shall be provided for proper handwash hygiene to prevent cross contamination.	3/23/2017
14	Improper sanitizing solution concentration. Sanitizing solution shall be at the proper concentration to effectively clean food contact surfaces to prevent pathogen growth.	3/23/2017
38	Wiping cloths not stored in sanitizing solution. Wiping cloths shall be stored in sanitizing solution when not in use to prevent cross contamination.	4/12/2017

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
51	Garbage not properly disposed. Garbage shall properly be disposed to prevent the attraction of possible pests and vectors.	4/12/2017
52	Shelving made of bare wood. All surfaces shall be smooth, non-porous, and easily cleanable to prevent the growth of pathogens.	4/12/2017
	"A" placard #01945 removed. "B" placard #00828 issued. Photos taken. PIC briefed on the above.	

Person in Charge (Print and Sign) Fook liao

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Data

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